

CLAIM AMENDMENTS

1. (Currently Amended) A method for preparing a dairy product comprising the steps of:
 - (a) adding a lactose-negative, food-technologically acceptable ~~micro-organism~~ microorganism to a medium comprising milk or a milk product;
 - (b) ripening said ~~micro-organism~~ microorganism under aerobic conditions; and
 - (c) bringing the resulting product under anaerobic conditions such as to have aromas of the ripening ~~strain~~ microorganism formed.
2. (Previously Presented) The method according to claim 1, in which the microorganism is a yeast.
3. (Previously Presented) The method according to claim 2, in which the yeast originates from one of the following set of strains: *Candida zelanooides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.
4. (Canceled)
5. (Previously Presented) The method according to claim 1, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.
6. (Currently Amended) The method according to claim 1 in which the ~~dairy~~ milk or milk product is sterilized.
7. (Previously Presented) A dairy product prepared by treating a medium comprising milk or a milk product under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism to render a treated medium comprising milk or a milk product; and maintaining the treated medium comprising milk or a milk product under anaerobic conditions.
8. (Previously Presented) A method for producing a food comprising a dairy product comprising: introducing a lactose-negative, food-technologically acceptable microorganism to a medium comprising milk or a milk product, thereby imparting an aroma to the dairy product.

9. (Previously Presented) The method according to claim 7 further comprising preparing an aromatized food product including the dairy product.

10. (Previously Presented) The method according to claim 1, in which the microorganism is a bacterium.

11. (Currently Amended) The method of claim 2 wherein the ~~dairy~~ milk or milk product is sterilized.

12. (Currently Amended) The method of claim 3 wherein the ~~dairy~~ milk or milk product is sterilized.

13. (Currently Amended) The method of claim 4 wherein the ~~dairy~~ milk or milk product is sterilized.

14. (Currently Amended) The method of claim 5 wherein the ~~dairy~~ milk or milk product is sterilized.

15. (Previously Presented) The dairy product according to claim 7, in which the microorganism is a yeast.

16. (Previously Presented) The dairy product according to claim 15, in which the yeast originates from one of the following set of strains: *Candida zelanoides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.

17. (Previously Presented) The dairy product according to claim 7, in which the microorganism is a bacterium.

18. (Previously Presented) The method according to claim 17, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* spp.

19. (Previously Presented) The method according to claim 7, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.

20. (Currently Amended) The method according to claim 7 in which the ~~dairy~~ milk or milk product is sterilized.

21. (Previously Presented) The method according to claim 10, in which the bacterium originates from one of the following set of strains: *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter ssp.*